
CLASSIC CUVEE ROSE

Our Hambledon Classic Cuvée Rosé is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon.



A beautiful, vivid wild strawberry pink with a hue of red onion skin on the rim. The rosé expression of our Classic Cuvée. Aged a minimum of 45 months, this Chardonnay-led blend will reveal rich aromas of red fruits, delivered in a clean, crisp, yeasty finish.

Blend : 86% Chardonnay with 14% Pinot Noir red wines. Mostly from the 2017 harvest, with tank-aged reserve wines added.

Ageing : Minimum of 45 months on the lees (almost 4 years).

Winemaker's advice : Ready to drink now or can be cellared for 6-12 months in optimum storage conditions.

Dosage : 10g/l